

Whole Wheat French Garlic Bread, 51%

Grains		HACCP: Non-Hazardous/Other		Healthier Kansas Recipe 163	
Ingredients	120 Servings(1/2 slice/serving)		Servings		Directions
	Weight	Measure	Weight	Measure	
Flour, white whole wheat	3 lb 2 oz				1. Place flours, sugar, salt and yeast in commercial mixer bowl. Using dough hook, blend on low speed approx. 2 minutes. 2. Slowly add oil and blend on low speed for approx. 2 minutes. 3. Slowly add water to the dry ingredients and mix for 1 min. on low speed. If dough is too stiff to mix well, add up to 1 cup extra water per 100 servings. 4. Knead dough on medium speed for 8-10 minutes until dough is properly developed. Use the gluten stretch test: At 8 minutes, stretch dough like a rope. If it breaks, continue to mix 2 additional minutes. 5. Divide dough evenly into balls weighing approx. 3 lb 6 oz each. 6. Shape each piece into a smooth loaf by rolling dough using rolling pin or sheeter to 24"x18". Roll, jelly roll style, into tight 24" loaf. Place lengthwise, one or two per pan, on sheetpans (18"x26"x1") which have been lined with pan liners and sprinkled with approx. 2 Tbsp cornmeal per pan. 7. Proof in a warm area (@90°F) until double in size, about 30-50 minutes. 8. With a sharp knife, make 5 or 6 diagonal slits 1/4" deep across tops of each loaf. 9. Bake until lightly browned:
Flour, all-purp, enriched	2 lb 14 oz				
Sugar, granulated	2 1/4 oz	4 1/2 Tbsp			
Salt	2 oz	3 Tbsp			
Yeast, instant, dry	1 1/4 oz				
Vegetable oil	3 oz				
Water (calculate water temp by subtracting temp of dry ingred from 145°)		2 qt + 1/4 cup			
Cornmeal		4-6 Tbsp			
Pan Release Spray		As needed			
Garlic- flavored spray		As needed			

					Conventional oven: 400°F for 18-20 minutes Convection oven: 375°F for 15-20 minutes Turn pans halfway through baking time to promote even baking. Recommended internal temp for baked rolls is 196°-198°F. 10. Lightly spray loaves with pan release spray when baking is complete to improve appearance. Let cool. 11. Trim crusts off ends of loaves. Cut each loaf into 20 slices. Cut each slice in half for 1 serving. 12. Lightly spray each slice with garlic-flavored spray. Hold and serve warm.
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Yield: 120 servings: 1/2 slice

Serving Sizes	Contribution
1 slice (1.35 oz)	1 slice= 1.25 oz eq grains

